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Rice (Cakes)

1 pound of rice, 1/2 lb of butter, 1/2 lb of sugar, 1/2 lb of eggs, 1/2 lb of almonds, mix all together and make into a paste as hard as a firm as can be.

Rice Cakes

1 lb of rice, 1 lb of butter, 1 spoon full of brown sugar knead them up with the butter in water.

Hot butter paste

To one pound of flour, six oz of butter

Custard & Pudding

One quart of milk, 1/2 lb of sugar, 1/2 lb of eggs, 1/2 lb of almonds, mix all together and make into a paste as hard as a firm as can be.

(1731)

I have given you the first lot a great
quantity of the best quality of
the eggs, but they are not so good as
the others, but they are small, but to the
of our mind, they are all of the same
your friend, but it must be put
in the morning, start about 5 o'clock
from the bottom; but it will
begin to rise, then have a little
and as they rise keep putting them
be well risen then take them off the fire, and
let them stand a little to
cover with a clean cloth, and it will be
cured with a table or egg slicer, if you have
make them. The next day, you may
this quantity will make a large quantity
be good if you think they be too thick, you may
two or three, and if you have the time, you may

Take a pint of milk & the whites of egg
in a bowl melt it in the milk a little butter & mix it
into light foam & then roll it out thin & lay
it on a board before the fire & bake them in a slow oven

Sugar Cakes

Take two pounds of fine flour & add by the fire
18 ounces of butter rub in your flour & pound of suet
and mix it with rose water roll it out an
cut it in your tins bake them in a slow oven

Disquit Cake

Take a pound of butter & the whites of egg
well then put in a pound of loaf sugar powder
after that beat the whites and put in the rest
it will be about a quarter of an hour before it be over
very pale. then quarter of a pound of flour well
and don't let it stand till told you put it in
into the oven add some way seeds if you like

Humery

Take the quarters of an ounce of iungles boil
it in a pint of water till one half consumed take
and some of sweet and one of bitter almonds
half a pint of cream and a little cinnamon
Sweeten to your taste

Fish Sauce

24 Anchovies chopped small bones 6 all 10
shallots cut small an hand full of dill
fish, a quarter of ounce of mace a quart of
white wine a pint of water a hand full
half a pint of anchovy liquor a pint of
wine 12 Cloves 12 pepper corns beat them
together till reduced to a quart strain
it off and cover it close keep it close
in a dry place. two or three spoonfull to a
hand of butter

A Ry

D Pudde

Take one pound of grated bread
pound of suet three quarters of a po
little less on others eight eggs Sea 2 lags
a pudding this size will require 2 hours boil

Some green Plumbs all the year

Put out the best of the Plumbs, and the worst so
boil in a little water, with French allum. to
keep them thick up then put in a layer of good
and a layer of this liquid cold till your pot be full
the thicker the liquid the better

Short cakes.

Take 1/2 lb of flour 1/2 lb of butter
1/2 lb of sugar 1/2 lb of eggs some nutmeg beat
and mix to paste when rolled out cut them
with a stamp when they are good the more
the better

... sugar through ... going back to

Gooseberry Wine

To make of bruised Gooseberries - take a Gallon
of water, let it stand three days, strain it, then add
then measure it off and to every gallon of liquor
add measure put in three pounds and a half
sugar: let it stand in a tub three days
and a day, then turn it and in five days
take off put in some wing lap that is clean
then close it for 2 or 3 weeks.

Green Currant wine is made the same way
... ..

To make Short Cakes

Half a pound of Butter Half a pound of
sugar one pound of flour One spoon
full of Cream and a few Currants

To make Lemon Cakes

Take one pound of fine flour, half a pound of butter, one pound of fine sugar, half a pound of eggs, one lemon juice with the rind grated only all over together lay them in little lumps, as they spread with baking, and sift fine sugar over them.

To make a Ground Rice Pudding

Half a pound of rice crued in new milk till pretty soft but stiff about four or five Ounces of butter put in when two thirds of the pan sugar to liking and four eggs when cold add a little Brandy nutmeg and cinnamon if liked

To make Mead Elix^r Mason

Take Gallons of water wine measure
allow 40 pounds of Honey put in the
whites and shells of four eggs stir it well
together when it boils skum it, till it is
clear then add half an ounce of Hops let
it boil an hour then pour it off and when
it is cold put it into the Cask when it is
done working cork it up close the cask
if a few Lemmons put into the barrel
makes it drink pleasant a little
Brandy is an improvement.

To make eye water

Take one quart of spring water, of white
copperas the size of a walnut, one half
spoon full of common salt set it on
the fire and let it boil five minutes

To make Red Currant Wine

Gather the currants when they are ripe, strip them from the stems, and squeeze out the juice to one gallon of juice put two gallons of cold water, and two spoonfuls of yeast, and let it work two days. Then strain it through a hair sieve, at the same time put one ounce ofisinglass to steep in water, and to every gallon of liquor add three pounds of loaf sugar, stir it well together, put it in a wooden cask: to every ten gallons of wine put two quarts of brandy mix them all exceedingly well in your cask, close it well up, let it stand six months, then bottle it.

Lotion for weak eyes

$1\frac{1}{2}$ Tea spoonful of Extract of lead
 $1\frac{1}{2}$ Ounces of Brandy to make
one pint of soft water

Topical Walnuts Black

Gather your Walnuts when the Sun is hot upon them, and before the shell is hard, which you may know by running a pin into them, then put them in a strong salt and water for nine days, and stir them twice a day, and change the salt and water every three days, then put them in a hair sieve, and let them stand in the air till they turn black; then put them into strong stone Jars, and pour boiling Alegar over them, cover them up, and let them stand till they are cold, then boil the Alegar three times more, and let it stand till it is cold betwixt every time; tie them down with paper and a

Bladder over them, and let them.

Then take them out of the Alegar, and make a Pickle for them; to every two Quarts of Alegar put half an ounce of Mace, same of Cloves, one ounce of black Pepper, the same of Jamaica Pepper, Ginger, and Long Pepper, & two ounces of common Salt, boil it ten minutes, and pour it hot upon your Walnuts, and tie them down with a Bladder and Paper over it.

Hunting Pudding

Beat eight Eggs, mix them with a pint of good Cream and a pound of Flour, beat them well together, and put to them a pound of Beef-suet chopp'd very fine, a pound of Currants well cleav'd, half a pound of Jar Raisins, stoned and chopp'd small, quarter of a pound of powdered Sugar two ounces of candied Citron, the same of candied Orange cut small, & grate a large Nutmeg, and

ing it together, with half a Gill of
Brandy, put it in a cloth, and tie it up close,
it will take four Hours boiling —

To pickle Cucumbers M Wilson.

Take Cucumbers wash them and put them
into salt and water that will bear an egg
let them stand two or three weeks until
they are ~~getting~~ yellow stirring them
every day to keep them from moulding.
then scald them in the same salt and
water they lay in, and scum it well,
when it boils, scald them once a day or
oftener, keep them as hot as may be on
the Hob covered up and perhaps three
or four times scalding may make them
green then drain them well in a sieve and
let them be covered with a cloth and cover

take out to put into the jar, ^{without} rubbing them pour boiling Ale-
gar on them and let them stand warm three
~~or~~ four or five days then drain them from
it and take fresh Alegar when it boils scum
it, then put in a little Black and Jamai-
ca pepper and a little salt pour it on them
and when they are cold tie them close
up with a paper and bladder over them.
It is said to have them fresh got the
first Alegar may do to scald more well
by adding a little fresh.

Raddish pods may be done the same
way only drain them from the salt &
water they lay in and scald them with
fresh.

Lemon Cheesecakes M. Wilson

Take the peel of one lemon, $\frac{1}{4}$ lb of loaf sugar
 $\frac{1}{4}$ lb of Butter three yolks of eggs and one white
 $1\frac{1}{2}$ Oz of Almonds grate the peel or boil it till
a straw will go through change the water several
times, then beat it smooth with some of the
sugar, beat the rest with the eggs for half an
hour, blanch and chop the Almonds melt the
butter and when cold beat it well, put in the
Almonds and sugar, the juice of half a
lemon and then the eggs, mix them well
together bake them in a puff paste and
strewnle over them a little loaf sugar just
before they are set into a slowish Oven

To make a Wine posset M. W.

Take a quart of good milk, set it on the
fire to boil, put ~~in~~ in two handfulls
of bread crumbs, grate in a little nutmeg
sweeten it to your taste, Take one part

of made wine and give it a boile take
yolk of four eggs, beat them very well, then
put to them a little of the wine cold, then
put in the rest of the wine, and keep stir-
ring it all the time, then set it on the fire
to heat and keep stirring it but dont let
it boile if it does it will curdle; then put
it into a Tureen or Basin let the milk
stand a little after it has boiled then
put it gently in with a spoon make
half an hour before it is used and keep
it hot before the fire

To make good Gingerbread

Take a pound of fine flour, six ounces of
powder sugar, a few carraway seeds the
skin of a lemon shred fine a quarter of an
ounce grated ginger, mix them well together
then make half a pound of Treacle or H. mix
it in a quarter of a pound of butter, mix all
together into a paste roll it very thin cut
it out and bake it on sheets of tin.

Another way Mr W.

Take two pounds of flour dried, a pound
and a half of treacle, one pound of sugar
half an ounce of rose ginger beat and sifted,
a halpenny worth of carraway seeds, and a large
glass of Brandy; mix all well together, make
it into little cakes and bake them on tins.
half an hour will Bake them in a quick
oven, these will keep years

A Receipt for the Dropsy

The following receipt has cured those that have
been tapped several times and 3 people at the
age 70 & seventy

Two ounces of the best Durham Mustard
seed a small quantity of horse radish
scraped steep it 48 hours in a quart of gin
Take the quantity of a common Coffee cup
full every ~~night~~ morning two hours before
you get out of bed shaking the bottle and
it cures and all together a quart of

a three pinto has sometimes produced a
cure but it hath been found necessary to
give 2 quarts

To make Raisin Wine

Put 7^{lb}* of Raisins to a Gallon of Water, let
them steep in a Tub. for about three weeks, the
last two weeks stir or rather put down the
Raisins which will rise to the top of the Water, at
least twice a day when the Raisins should be
well pressed and all the liquor put into a Bar-
rel, which may stand therein eight or twelve
months if in a cool Cellar, if then it does not
appear sweet enough, ^{rack it off} put from ^{stand} half to a row
of a Gallon of raw Sugar to it and let it eight
twelve months longer before bottling

* B The large stalks taken out

To make minced Pies S. H.

One Pound of Suet, one Pound of Apples, one
Pound of Currants, half a Pound of Raisins,
^{to make half a pound}
Cinnamon, of Sugar ~~to taste~~ add a little ~~Red Wine~~
~~Sherry~~ also a little Brandy. The suet and
apples should be chopped together, the raisins ^{stem}

Seasoning for a jugged Hare S. H.

A little Parsley chopped small, a little Nut-
meg, Pepper Salt, two Onions with about
ten or twelve Cloves stuck in them, quarter
a pound of Butter when done thicken with
Flour & Butter and add a little Red Wine etc.

To make green Gooseberry Wine 19

To 12 Quarts of Gooseberries chopped
small put 1 Gallon of Water, let them
stand two days, then when well strained
add 1^{lb} of Loaf Sugar then let it stand
to ferment, afterwards put it into a Cask
with a little Spring-lase dissolved in the
Wine before closed add a little Brandy

To make College Puddings —

Take two Eggs and beat them well, then rub a table spoonful of Flour in till it is free from lumps as much powdered Lump Sugar as will sweeten them to your palate and a table spoon-ful of Cream mix them well together then add four more Eggs beat well and rather more than a pint of Cream. butter some large Cups and fill them half full, about a quarter of an hour will bake them — Turn them out and pour brandy sauce over them —

Potatoe Pudding

Boil and peel the Potatoes, then weigh half a pound, put to them five yolks of Eggs and three whites half a pound of loaf sugar, six ounces of clarified Butter, half a pint of thick Cream and the rind of a Lemon boil tender and beat to paste - Bake in a moderate Oven with a paste round the edge of the dish

To Stuff Beef

Crumb bread as for veal stuffing chop a little sweet parsley and if at hand a leaf or two of green off a cabbage sprout and an Onion or two, according to the quantity of stuffing wanted a little pepper worked all up together with a little Cream

To Jug a Hare

Care and cut her up, season with a little
Blk pepper and salt a little nutmeg and
lemon peel will improve it, a bunch of parsley
and a little thyme and one large onion stuck
with cloves $\frac{1}{4}$ lb of butter and rather more
than a gill of water, to be tied very close in
a jug with a stone at the top when enough
take $\frac{1}{2}$ lb more butter and as much flour
as will thicken the gravy and about 1 gill
of red port then shake it well and let it
stand a little in the jug or stew pan

the more blood is saved and the better
it will not be washed except damaged an
old Hare will take $3\frac{1}{2}$ hours a young one $2\frac{1}{2}$
keep the boiler full to near the top of the jug
if there be too little gravy add some Ale or Water
must not open it till you think it is enough

lay a piece of white paper under the stone shake
it very well up to keep it from oiling

To make Veal Olives

Take leg of veal, cut it in thick slices but
not too thick have in readiness your force
meat roll up the big end of a long foot
meat roll give it a stick up with small stick
lay it up in your pot with as much butter
and a little water as will bake it season it
with nutmeg put it on your dish with green

To make Plovermery

Take $\frac{3}{4}$ of an ounce of Silinglass boil it
in a pint of water till one half be consumed
take one ounce of sweet & one of bitter Almonds
half a pint of cream, and a little Cinnamon
sweeten to your taste

To stew a Rump of Beef

Take a Rump of Beef let it lie in Salt two or three days then wash and wipe it with a cloth and season it with black & white Pepper, Mace, Cloves and a little Ginger, then take a deep Pot and put it therein with two pints of water and one pint of Red or Port Wine, if this be not enough to cover it put in more Wine and Water tie a paper over it and send it to the Oven - 16^{lb} of Beef will take 3½ hours to stew it - when enough put a little of the Gravy on the Dish and carry it to the Table - You may put in a few Shallots if you have any -

White Fricasee of Chicken ²⁵

Take two or more Chickens. Half roast them, cut them up as you would do for eating, and skin them, put them in a Stew-pan with a little white Gravy, Juice of Lemon, two Anchovies, Shred Mace and Nutmeg then boil it, take the Yolks of Three Eggs, a little sweet Cream and shred Parsley, put them into your Stew-pan with a lump of Butter and a little Salt, shake them all the while they are over the Stove and be sure you do not let them boil least they curdle, garnish your dish with Sippets and Lemon —

D.^r Sulcliffe's Receipt for dissolving
Wax in the Ear.

Take two Grains of Salt of Tartar, and
one Ounce of Rose-water colour'd with
a little Spirits of Lavender, a little of
it to be pour'd into the Ear, night and
morning.

Lemon Pudding

Take eight Eggs leave out four whites,
eight ounces of powder Sugar, eight oz
of clarified Butter, the rind of two
Lemons grated, the juice of one, mix
all well together, put the Eggs in last,
put Paste round the Dish and bake
it half an hour.

Artificial Yeast - 1

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To 1lb of ground malt add 1 quart of boiling water put into a vessel and cover it close up. Then boil 1oz of hops in 1 quart of water let stand. When the malt liquor is cool enough to put together add about 1 Gill of the last fermented liquor cover up and let it stand 6 Hours then add the hops and water let stand half an hour strain off and bottle for use in small stone bottles.

Use about the same quantity of it above as of Barm

Rutlandshire Pudding

To make a plum pudding

Take one pound of suet chopped fine eight
eggs very well beat one pound of raisins
half pound Currants 1 lb brown Bread
crated two Tablespoonfuls of flour qua-
ter pint Brandy half a nutmeg sweeten
it with brown sugar ^{say half a pound} to your taste Boil
it four Hours

Elder Wine

1 peck of Elderberries 2 dozⁿ of Sugar
5 Gallons of water makes 8 Gallons
wine to which a few Cloves may be
added

1 lb Sugar to 1 lb Rasp berries 1/2 lb sugar to one
pint of Currant juice Boil the juice and
sugar whilst quite clear

To make Cowslip Wine

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To five ^{*}Gallons of Water put two Pecks of Cowslip Teeps and fifteen Pounds of Loaf Sugar: boil the Sugar & Water with the rinds of two Lemons half an hour, and fine it with the whites of two Eggs; when it is near cold put it to the Cowslips, and set on six Spoonfuls of new Yeast, work it two days stirring it twice a day — When you have run out the Teeps to turn it put in the juice of six Lemons, and when it has done working in the Vessel put in quarter of an Ounce of Isinglass dissolved in a little of the Wine till it is a jelly and a pint of Brandy — Bung it up for two months, then bottle it —

* Win. Measure

To pot Beef

Cut the Beef in lumps and put a little salt petre over it let it lay a day or more as it suits, ^{wash it} then season with pepper salt and mace to taste stew it in the oven with some water in a deep pot with a piece of yeast on the top of it when enough beat it

To clean Boot Tops small in a marble mortar or wooden bowl, put it to
1 Pint of Milk down into your pots & when
1 lb of Spring water ^{cold} may clarified butter over it
 $\frac{1}{2}$ Oz White copperas
 $\frac{1}{2}$ Oz Sulphuric acid

To be shook well and brushed in then
sprunged off with spring water.

To make dry Biscuits

Take one pound of flour four eggs and
as much milk as will make it into
a stiff paste

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For the Hooping Cough
(also Page 52)

One Spoonful of Garlick

Three ℔ of Rum

Three ℔ of Sweet Oil

All put into a Bottle and well shaken.
The Back Bone rubbed by the fire twice
a Day, for ten days, with a piece of flannel
with the above

To make Cream Curd

Put into a broad Pan about 3 ℔s of Water and
3 ℔s of Milk, when it boils have ready a pint of
Cream if a little sour it will be better. which
put 8 or 10 Eggs well beat, when the Milk & Water
boils put them in, and add a little Vinegar or sour
Buttermilk till they appear to curdle, stir them
well up, then set them on to the Fire again, and
as they begin to rise at the edges of the Pan, put a little
cold water to them, when well risen, then take them
off the Fire, let them stand about half an hour, have ready
a Colander or Strainer, lay them gently in it.

The late Dr. Malones recipe for a cold
which he most strenuously recommended

Take a large tea cupfull of linseed two-
penny-worth of stick liquorice, and a quart
of a pound of sun raisins. Put these into
two quarts of soft water, and let it simmer
over a slow fire till it is reduced to one;
then add to it a quarter of a pound of
brown Sugar-Candy pounded a table
spoonful of old Rum, and a table spoon-
ful of the best white wine vinegar or
lemon juice. —

Note the Rum and vinegar are best to
be added only to that quantity you are
going immediately to take for if it is
put into the whole, it is apt to grow flat
in a little time. —

Drink half a pint at going to bed and
take a little when the cough is troublesome

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This recipe generally cures the worst of
colds in two or three days, and if taken in
time said to be almost an infallible
remedy, its a most sovereign and balsamic
cordial for the lungs without the opening
qualities which endanger fresh colds in
going out. It has been known to cure colds
that have been almost settled in consump-
tions in less than three weeks. —

Cold Cream

Spermaceti	2 $\frac{1}{2}$ Oz	} mix before a slow Fire
White Wax	$\frac{1}{2}$ Oz	
Oil of sweet Almonds	2 $\frac{1}{2}$ 3 Oz	
Rose Water	2 $\frac{1}{2}$ 3 Oz	

Tooth Powder

1/2 lb of prepared Chalk

1/2 lb of soap

1/2 lb of rose water

How to make a Sponge Cake

Take 6 Eggs, beat the yolks half an hour, and the Whites to a froth. $\frac{3}{4}$ lb of Sugar pounded, put the Sugar to the yolks, then add the Whites, also add 6 Oz of fine Flour and beat it well. It should be put into a moderate Oven directly it is mixed.

Ginger Wine

Take 4 Gallons of Spring Water and 12^{lbs} of Sugar, boil it well and skim it, when cold squeeze in the Juice of 4 Lemons, boil the Peels and 5 Oz of Ginger in 2 Quarts of Water one hour, when cold put all into a Cask with Yeast, a little Singlasp and 1^{lb} of Sun Raisins chopped, and half a pint of Brandy. Stir it two or three days, then stop it up.

Elderberry Wine

See Raffola

Mals Wine

Water 3 Quarts, to 3^{lb} of Sugar, boiled & cleared
with whites of Eggs. 1 Quart of Wort the day
after it is brewed, this will make one gallon
ale measure, when tunnid put into the Cask
1^{lb} of Raisins chopped fine, a Bottle of Rum
to 8 or 9 Gallons and a little Singlasp —

To make Durable Ink. —

Lunar Caustic 1 dram, dissolved in $\frac{1}{2}$ an
ounce of rose water, with 10 grains of green
and 3 or 4 grains of lamp black. —

Pounce composed of crystals of soda $\frac{1}{2}$ oz
gum arabic $\frac{1}{2}$ oz dissolved in 8 oz of rose
water

T. Hoyle

Receipt for Blacking. — 1

4 oz Ivory-black, $1\frac{1}{2}$ oz Sweet-oil, 2 oz
Sugarcandy, $1\frac{1}{2}$ oz nut-galls, $\frac{1}{2}$ oz Prussian
blue, 1 quart of vinegar $\frac{1}{2}$ oz vitriol

The Ivory-black to be mixed very
well with the sweet-oil; the other
articles to be pounded very fine, and
the vitriol to be put in last. —

J Hoyle

To make black Ink: 2th of 3th Mo: 1787

Galls	8
Gum arabick	8
Pomegranate Peel	1
Copperass	3
Roche Alum	4

Mixed and infused in 6 Pints of Rain Water for
one month stirring it up from the bottom with a
Stick now and then add $\frac{1}{2}$ a pint of Alegar or $\frac{3}{4}$
cover the Jug to keep the dust out of it. I have
sometimes put a little more Water in it —
'Tis remarkable for standing its Colour in Writing.
I have used it upwards of 30 Years.. Rich Corrye

To make Phelets

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Take 1^{lb} of fine Flour with a proper quantity of good Milk, beat 3 Eggs all into the consistency of a thick Batter add a little Salt to liking with one Spoonful of good new Yeast - to stand 3 or 4 hours to lighten before baking - half an hour before baking put the Pot into another Pot of hot Water so as to cause the Batter to rise; when the Batch Stone is of a proper heat put a small bit of Butter into a Linen Rag to rub over the face of the Stone to prevent the Phelet from sticking - with a Knife at some time gently lifting the Phelet up round the Edge.

Martha Robinson

To make Lipwax. M.H.

Take 2oz of spermaceti, 2oz of white wax, 1^{lb} of unsalted butter, a large pennyapple, and one pennyworth of alkanet root; run all gently half an hour. then strain it thro a linen cloth, when cold melt it over again just before you pour it into Boxes add a little more of Sassafras, Bergamot, or any other essence.

To pickle White Cabbage

Take small cabbages, cut them in quarters, put them in salt and water, let them lie for 2 days, then put them in a sieve to drain, then boil a good deal of ^{fresh} salt and water, put it upon the cabbage once a day for eight days together boiling hot every time, but first lay them to drain ~~them~~ again, then make a strong pickle of all all-gar, ginger, mustard seed, horseradish, garlic or eschallot and black wine which is proper, boil it seven or eight times and put it on them every time boiling hot.

Recipe for wind and colic.

Sweet spirits of nitre.

15 drops for a child 6 months old.

2 tea spoonfuls for a woman.

3 do do for a man.

In a perient medicine

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2oz of Epsom's salts dissolved in
a pint of water, with a desert spoon
ful of nitric acid.

To make Cheesecakes.

Take 1 gallon of new milk, put a lit-
tle rennet to it to make the curd come,
when it is come put it gently into
a strainer to drain, when sufficiently
drained break the curd very fine then
add about 2 lb of butter well work
into the curd with your hands, 2 or 3
eggs well beat, the rind of one lemon
grated, some currants, a little cream
and sugar to give it taste. Should
they be too thick add a little cream.

To pickle onions.

Take small onions, scald them
which makes the skin come off easily.

and throw them into cold water as
you pare them, then put them into
a pan with cold salt and water, and
a little milk if you like, set them over
the fire to simmer till they feel a
little soft, put them into a sieve to
drain and cover them close up till
the next day, then beat vinegar with
a little white pepper and macerate
your boiling hot upon them.

To make Rushes.

Take 4 lbs of flour well dried, 4 eggs,
2 pint of yeast, a little salt, and a few
runaway seeds, melt rather more
than 1 lb of butter in a pint of good
milk, when mixed mould a quarter
of an hour, then set it to rise an hour,
then mould it half an hour more,
roll it and lay it upon sheets often
well buttered, beat the yolk of an egg
and wet them over with a feather.

Gooseberry Pudding.

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Take a quart of green gooseberries.
pick, coddled, bruise and rub them in
a hair sieve to pulp, six eggs, 3 lb of
sugar, 10 lb of clarified butter, 1 lb
lemon peel shred fine, a handful of
bread crumbs or biscuit, a spoonful
of rose or orange flower water, mix
all well together and bake it with
hatch round the dish, you may add
sweet meats if you please.

Elderberry Wine.

Take one gallon of water, put two quarts
and a half of picked berries, then boil
them in the water half an hour,
strain them and put 3 lbs of moist
sugar to one gallon of liquor, boil and
strain an hour, beat up the whites of a
few eggs in a little water, beat on it
till it is thick and put it in a bag about 12 hours

makes before you take it off, when cold
put a little new barm to it. and let
it work 4 or 5 days. stirring it once
a day turn it into a cask, put in 2 lbs
of sun raisins to 5 gallons of liquor,
add a few cloves with a little isin-
glass, some add a little brandy. All Round

Orange Wine

To one gallon of water put three pounds
and half of fine moist sugar, boil and
skim it well until quite clear, when
near cold put in the juice of eight se-
ville oranges, with six peels pared very
thin a little barm upon a toast, let it
stand twelve hours, then put it in a
cask, it may soon be stoped up close
letting it stand three or four months
before you bottle it - will be no worse
to stand twelve months 77 77

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To make Lavender water
a quart of the best spirits of wine one shil-
lings worth of ambergrease and one shil-
lings worth of chymical oil of lavender
put them all into a Bottle and let it
stand four months before you use it.

To make Gooseberry Vinegar
Put one quart of ripe gooseberries crushed
to a gallon of water ale measure add one
pound of the coarsest sugar, the water should
be warm when it is put to the berries and
let it stand a day or two then strain
them out and put the sugar to the liquor
don't boil or heat it, put it into a cask
then add a little yeast and let it stand
in a warm place till the summer
after it is very good for pickle

Porter for a ten Gallon Cask

The liquor brewed as for small ale

To every ten Gallons, $\frac{3}{4}$ of a pound of
hops put 8 lb. of Treacle $\frac{1}{2}$ an Ounce
of Spanish juice $\frac{1}{2}$ Dozen of Succo-
time Aloes - Boil all together 2 hours
untill it clears - Work it as malt
liquor - When it has done working
in the Barrel and before it is stoped
down, put in a $\frac{1}{4}$ of a lb of good hops it
should stand at least 12 Months be-
fore it is Bottled At Heaford -

To make Saline Draughts

R; Potass. Carbonat. ℥iii

Dissolve the Salt in half a pint of warm water. - Take Two Table Spoonful of the Solution with one Table Spoonful of fresh Lemon Juice frequently when thirsty.

To make Senna Tea

℥ Senna when boiled a few minutes and set upon the Fire one Hour, to make half a pint of Tea, of which take one Teacupful in the morning, and at 11 O'Clock forenoon if needful; if that is not sufficient mix add ʒ Epsom Salts in each dose of Tea. The above quantity is for a Child 8 years Old

From the London Packet July ^{to} 7 ^{to} 10. 1820
Important Receipt. — A man in Oliver-st.
New York, after imprudently drinking cold
water during the great heats, was seized with
very alarming symptoms from which he was
relieved by Dr J. D. S. White who dissolved half
an ounce of camphor in a gill of brandy; of this
one-third was given at intervals of three minutes
which gave the patient immediate relief. —

For a Cough

2 Oz. Licquorice boiles in 2 Quarts Water
till reduced to 3 Pints, then add 1^{lb} Sp. Sugar
and when nearly cold put to it $\frac{1}{2}$ Pint Rum
and 1 Oz Balsam of Tolu.

For a Ham of 20^{lbs} weight

12 Oz Bay Salt
2 Oz Salt Prunella
1 lb moist Sugar

To make a plum cake

Take $1\frac{1}{2}$ lb of flour, dried and cold, rub into it $\frac{3}{4}$ lb of butter, beat 5 eggs well, mix them in the middle of the flour with 2 or 3 spoonfuls of good yeast, cover it up with some of the flour, and let it stand to rise 2 hours or more. Then mix it up with $\frac{3}{4}$ lb of currants cleaned and dried, a little mace, cloves, cinnamon, nutmeg, brandy, candied lemon, almonds, and sugar to your taste, also a little new milk warm to make it up of a proper lightness rather more than half a half pint.

Butter the tin well, and put it in, let it stand to rise a little, before it is set in the oven. about 2 hours will bake it.

Remedy for Cows swelling by Clover

A Dram glass of the Spirit of Turpentine in half a pint of new Milk fresh from the Cow, will give immediate relief.

Cake Pudding

Stick a well butter'd mould with raisins in any pattern you please, then fill it with sponge cake 3 parts and cut in slices, first soak'd in a little brandy or else a little butter run upon them, between each layer of cake strew in some sliced almonds beat 4 or 5 eggs well with a tea-spoonful of flour in them, then add some cold boiled new milk, a little salt and nutmeg, or lemon peel if liked better, fill the mould brim full lay a butter'd paper over it and boil it as a bread pudding
R. R. C.

Lemon Pudding

A pint of new milk to be set over
the fire and thickened with two
table spoonfuls of flour, when
quite cold add five eggs well beaten,
the rind & juice of a lemon,
sugar to the taste and bake it
as a custard pudding.

R. Real.

Suet Pudding without milk

Beat one egg well, and add a cup
full of butter one of cream
and one of blue milk beat these
well together and mix it up with
flour thicker than a batter pud-
ding; put it into a buttered mold
and boil it an hour and quarter
serve it up with currant jelly
or raspberry jam.

R. Real.

To make Ginger Beer

1^{lb} good Raw Sugar, 1 Oz Ginger sliced,
1 Oz Cream of Tartar, 1 large Lemon, the Rind
cut thin and the rest in slices, 6 Lts. of
boiling Water put upon them, when new
milk warm put in 2 Table spoonfuls of
yeast, let it stand all night and then
bottle it.

To make mince meat

1 lb Currants 1 lb Raisins
2 lb Apples $1\frac{1}{4}$ lb Peel $3\frac{1}{4}$ lb Suet
Nutmeg Brandy and Sugar ^{1 lb} to your taste

The baneful effects of infectious disease may
be prevented by the following expedient.

Mix a few ounces of the pulverized Peroxide of manganese and common salt upon
plate; let the plate thus charged be placed
in the house suspected to be infected, and
occasionally sprinkle ^{a little} some Oil of vitriol upon
the mixture, which will disengage a suffici-
ent quantity of oxygenized muriatic acid
gas, to neutralize the putrid miasmata and
render the place salubrious. When this me-

rhod is adopted in apartments which are inhabited, it will be necessary to add the Oil of vitriol only a few drops at a time, with the face averted. --- *Parkes's Chemical Catechism.*

(For the Hooping Cough) also Page 31
 1 Grain of Tartar Emetic dissolved perfectly in 4. Tablespoonsful of Water. of this a Child in the month may take 1 Teaspoonful repeated every half hour till it makes him throw up: from two to three months 2 Teaspoonsful ^{from three to five, three Teaspoonsful} and so on. - for Hooping Cough to be taken every or every other evening. -

For the Hooping Cough. -

To an Infant a few months old, give one quarter of a grain of powdered Alum in a spoonful of Sugar and Water three times a day upon an empty stomach increasing the dose on the second day to half grain and give the quantity as above directed till the Cough is removed. To a Child a year

old give half a grain of Alum increasing 55
the quantity to one grain. - A Child four years
old may begin by taking two grains increasing
each dose on the second ^{day} till the quantity a-
mounts to four grains thus regulating the
dose according to the age of the Child. - An
Adult may begin by taking ten grains increas-
ing the dose till the quantity amounts to twen-
ty or twenty five grains. The bowels should
be gently affected and of course this point should
be attended to and the dose regulated accordingly.

No other medicine must be administered
unless an emetic in the first instance, if
such a step appear advisable. Except in
the case of Infants a milk diet should be
avoided. The Cough is usually cured in a
fortnight. The Alum does not act as an
astringent. If given very early on finding
out the Patient has the Whooping Cough it
never fails.

A Gumgalbana ^{anum} ~~anum~~ Plaister applied to the
stomach, is also recommended for the Whooping Cough.

2 Oz of isinglass to 1 quart of cold water
the rind of 1 lemon, let it boil till the
isinglass is dissolved or till it looks like
bits of skin, strain it through a hair sieve
then put in the juice of two lemons, and
sweeten it with lump sugar to the taste,
and strain it again thro' a hair sieve.

To make white cerate

Take of olive oil two large table spoonfuls
white wax one ounce, Spermaceti one
dram

58 58ti91t3 p14 b79s-

Dissolve half an oz of corrosive sublimate
in a little spirits of salts, then add half
a pint of spirits of turpentine, wet
the parts affected with a small paint
brush.

Stafford Mercury March 12th 1830

A Child at Wymondham Leicestershire
having thrown down a hive of Bees was des-
perately stung in the mouth, and all over
his ~~head~~ and neck. By rubbing the
parts, however, with a piece of raw onion,
and then bathing them well with vinegar,
the inflammation was stop'd, so that
next day it was hardly perceptible that the
child had been stung. Previously to
being bathed, he was swelling very fast.

For a Gargle

$\frac{1}{2}$ a pint of cold water, 2 Table Spoonful
of Vinegar, and one of Honey

Yellow Flummery

Take two ounces of Saindgelly put it into a pint of water, and let it boil slowly till it be reduced to a teacup full then strain it off, and when cold, add a pint of white wine, the juice of two lemons, and the yind of one the yolks of 8 eggs beat well, and sweeten it to your taste put it into a pan keep stirring till it boils or nearly boils strain it through a fine hair sieve, when nearly cold put it into moulds. — A Hawley

To make Buns

Take one pound of flour, three ounces of butter rubed into the flour the same quantity of sugar, half a pound of currants, a desert spoonful of yeast, one egg mix it into a very soft Paste with warm milk set it below the fire to lighten make it into

small cakes put them on tins and sift
a little sugar over them, let them stand an
hour to lighten before you send them to the
oven E. Moulton

To make Cracklings

1/2 lb of flour 3 ounces of butter, 1 good spoon-
ful of Barm, mix it up with water
into a stiff paste, let it work as little as
possible before baking. - prick them & bind
them with a wafer seal & put them in
the oven after they are enough crisp
them up on the hearth. keep them in a
dry place. - Mr Smith
From the Doncaster Gazette.

For the Rheumat

When first attacked, take a table spoonful of Liniment
of Whitebark, and from 50 to 100 drops of Laudanum
varying according to the age &c of the individual;
if not relieved in half an hour, repeat the dose.
This remedy, with the addition of the warmth
acquired from a comfortable bed, says my informant
I never knew to fail.

Ackworth Pudding

1/4 lb Flour, 1/4 lb Currants do Sweet 2 Oz Sugar
1 Spoonful Barm. 2 or 3 Teasle. with a little
Salt near a pint of warm water. Tie it
up and let it stand all night. Boil it
3 or 4 hours.

Bread Pudding

To 6 ounce Beat pulled in small
bits near a pint of new Milk.
Boiled & mixed over let it stand till cold
Beat 3 eggs to froth and mix with it

Extracts from Edmund Bostons letter.

Salem, Oct. 28th 1831. Taken from
the Dorchester Gazette 1st and 3rd 1832.

Anti spasmodic medicines are those resort
to with the greatest success, and I would
advise you to get a prescription from
your Medical man for a rather strong
anti spasmodic dose. Such, for example,
as 15 or 30 drops of Laudanum, a tea spoonful
of Chloro, and 30 or 40 drops of essence of pop

ment. A dose of this nature ought to be
kept ready at hand by every one, and swallow-
ed upon the first feeling of the disease, whilst
the doctor is being sent for; this plan has
saved many, & now our knowledge. The
patient must get instantly to bed, and fri-
tion, mustard plaisters, blisters, hot bricks,
and bags filled with salt, must be applied
to recall animation. Warm baths are con-
sidered injurious. For bowel attack, not owing
to cholera (a thing very commonly brought
on by anxiety), a dose of castor Oil, with
10 or 15 drops of camellia, is the best prescription.
The dose to be repeated if necessary. In cases
of doubt, treat the disease as Cholera; but
if, contrarily, with the same symptoms
as for real cholera, and increase with the
anti-spasmodic doses, not so strong.

For sore head.

Take) Finely powdered Birch bark 10 grains
B. Syde of Arsenic 6 Do.
Egg land yolk, mix well, & make an
Ointment
A little to be rubbed upon the part affected
night and morning.

The case as a patient is attacked with the
cholera an injection should be administered
by means of a syringe consisting of one part
of juice, a Table Spoonful of Camomile, Salt
a Table Spoonful of Treacle and the same
quantity of Vinegar. Smoothing Trow made
pretty hot should be applied to the spine,
and a blister to the pit of the Stomach.
Two Table Spoonful of the following mixture
should be taken every 3 hours.

Take of Aromatic Confection $1\frac{1}{2}$ Drachms
Compound Spirit of Anise 2 Drachms
Peppermint Water & of each 2 $\frac{1}{2}$ ounces
and simple Water $\frac{1}{2}$ of each

A Mustard poultice made of equal parts of
Flour of mustard and sifted oatmeal and
mixed up with warm water may be
applied to the pit of the Stomach if a
Blister cannot be had. The poultice to
be removed as soon as felt painful.
A dessert Spoonful of Castor Oil should
be given when for the mixture
have been taken.

2 oz of Sulphur to
half a pound of
Treacle

3 Oz of Saltpeter to two Tongues let them
lie a month in Salt brayed in it then
hang them up to dry afterward put
them into a box with holes in the lid

Mix 1 dram and a half of
the best powdered Silver Carb. and
half a dram of Castille Soap
with a little Symp in to 30
Pills. 2 to be taken every night.

Island No 1

East. Side 34 6 dm

Let the No 1 stand for ten minutes.

For the making of a
Bristle

Good parts of Spring Water
and sweet oil put in
a bottle and shook
well and put on with
a feather. at Pleasure
of White No 1 Continent
appears afterwards

